

hefeweizen vol 1.0

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **8**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **68C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.9 kg (54.9%) | 85 % | 4 |
| Grain | Weyermann - Pilsner Malt | 3.2 kg (45.1%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 30 g | 60 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|--------|--------|------------|
| wyeast 3068 | Wheat | Liquid | 125 ml | wyeast |

Notes

- warzenie 11-01-2018
Jan 20, 2018, 12:12 AM